

Retail Food Inspection Report


Floyd County Health Department
Telephone (812) 948-4726

Establishment Name EL NOPAL IV LLC	Telephone Number Est 812-590-3434 Own 502-526-47172	Date of Inspection 08/11/2020	ID#
Address 730 ROLLING CREEK DR., NEW ALBANY IN 47150			
Owner JAVIER VELASCO	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up 08/18/2020	Released 08/11/2020
Owner's Address 4211 LAKESIDE DRIVE SELLERSBURG, IN 47172		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
Person in Charge JOSEPH RODRIGUEZ			
Responsible Person's Email			
Certified Food Handler JOSEPH RODRIGUEZ			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
116		X		Observed (3) kitchen staff improperly wearing mandated face coverings.	TODAY
187	X			Measured open juice concentrates at bar to be 46, salsa in server cooler to be 51, and raw proteins on cook line at 49. Product over 6 hours old was discarded, the rest was moved to walk-in cooler.	CORRECTED
191	X			Observed in date marking system in place. Most everything is prepared within 24 hours, but bulk cooked ground beef and salsas should have date marking if lasting longer than 24 hours.	CORRECTED
295	X			Observed bar soda gun with moldy build-up	CORRECTED
217		X		Observed chipped plates needing discarded	DISCARDED
217		X		Observed cutting board stained and chipped past usability.	DISCARDED
218		X		Observed keg cooler to be clogged, causing water build-up in base.	CORRECTED
177		X		Observed bar ice bin being left open.	CORRECTED
177		X		Observed drink flats stored on ground.	CORRECTED
245		X		Observed sanitizing rags throughout kitchen allowed to dry/left outside of sanitizer bucket.	RETRAIN STAFF
259		X		Observed (3) coolers unable to maintain proper temperatures.	1 WEEK
297		X		Observed interior metal lip of bulk ice machine to be moldy	CORRECTED
310		X		Observed ceiling dust of prep line.	TODAY
422		X		Observed mix or personal and prep items in kitchen	TODAY
433		X		Observed mop not properly hung to dry after use.	CORRECTED

Summary of Violations C 3 NC 12 R 0

Received by (name and title printed): JOSEPH RODRIGUEZ	Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST
Received by (signature):	Inspected by (signature): 
cc:	cc: